

# Casa Emma

<b>Property Name:</b>	Azienda Agricola Casa Emma	<b>Region:</b>	Tuscany	<b>Total size:</b>	34 hectares (84 acres)
<b>Established:</b>	1972	<b>Province:</b>	Florence (12.5 miles)	<b>Total vineyards:</b>	21 hectares (52 acres)
<b>Township:</b>	Barberino Val d'Elsa	<b>Wine area:</b>	Chianti Classico	<b>Years planted:</b>	1973, 1980, 1999
<b>Owner's name:</b>	Fiorella Lepri Bucalossi	<b>Oenologist:</b>	Carlo Ferrini	<b>Re-planting:</b>	15 acres in 1992, 10 acres in 1996
<b>Total Production:</b>	7,400 cases	<b>Agronomist:</b>	Carlo Ferrini	<b>Soil:</b>	"galestro" & "alberese"
<b>Territory &amp; Locality:</b>	Central hilly Chianti Classico	<b>Gen. Manager:</b>	Dr. Alessandro Bucalossi	<b>Yield x vine:</b>	1.1-1.5 Kg. (2.4-3.3 lbs)
<b>Elevation:</b>	420m asl (1,380 ft asl)	<b>Cellar Capacity:</b>	1,305 hl. (34,500 gal.)	<b>Density:</b>	3,800-5,000 vines/hectare (1,500-2,025 vines/acre)
<b>First Traded:</b>	1988	<b>Tank Capacity:</b>	605 hl. (16,000 gal.)	<b>Training:</b>	Guyot-spurred cordon
		<b>Barrel Capacity:</b>	700 hl. (18,500 gal.)	<b>Harvesting:</b>	Only manual

**Extra Virgin Olive Oil Acidity: below 0.15%**  
**Olive varieties: Frantoio, Morellino, Pendolino & Leccino**

**NOTES:**

The estate was bought in 1972 from the Contessa Emma Bizzarri. Vineyards were planted between 1972 and 1978. At that time the property covered 15 hectares, of which 13 vineyards. In early nineties we purchased additional 19 hectares of land; ten hectares of wood and nine hectares of land suitable for vines. The new property was planted at a much greater density.

Casa Emma is considered by many experts to be one of the finest producers of Chianti Classico, and shares this distinction with prestigious neighbors including Isole e Olena and Monsanto.

Dr. Bucalossi feels that the strongest characteristics of his wines are the intensity and complexity of their perfume, which he primarily attributes to the high altitude of their vineyards.

Carlo Ferrini, consulting enologist to some of the most important wineries of Tuscany, is considered one of the top Sangiovese specialists in Italy.

**ABOUT CHIANTI IN GENERAL – SOME DOCG REGULATIONS**

- Varieties used for Chianti: Sangiovese: from 80% to 100%; complementary red grape varieties, recommended (including Canaiolo Nero) and authorized (including Cabernet Sauvignon, Merlot and Syrah): up to 20%. As much as 6% Trebbiano Toscano and Malvasia del Chianti was also permitted through the 2005 vintage.

Release for trading: on October 1 of the year following the harvest. For the Riserva: 24 months of aging, including three months in the bottle, beginning on January first of the year following the harvest.

<u>WINES</u>	<u>CLASSIF. - FERMENT. &amp; AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
<b>--Chianti Classico--</b> Min.13.5% alc/vol	<b>Chianti Classico DOCG</b> The wine is fermented at a maximum temperature of 86°F for a total of about four months, and then aged one year in large oak barrels, followed by four months in the bottle.	90% Sangiovese 5% Canaiolo 5% Malvasia Nera	5,500 cases
<b>--Chianti Classico Riserva--</b> Min.12.5% alc/vol.	<b>Chianti Classico Riserva DOCG</b> Fermented at a maximum temperature of 86°F for four months, then aged for two years in 700 liter new oak barrels, followed by 8 months in the bottle.	95% Sangiovese 5% Malvasia Nera	1,080 cases
<b>--"Soloio"--</b> Italian for "only me". Min.13.5% alc/vol	<b>Red Table Wine of Colli Toscana Centrale</b> The grapes come from a 25 year old vines. The wine is slowly fermented for 4 months. It is aged for 18 months ONLY in new French (Allier) "tonneaux" (450 liters), followed by another 12 months in the bottle.	100% Merlot	570 cases
<b>Vin Santo</b>	<b>Vin Santo</b> To make Vin Santo, grapes are dried on straw mats in a ventilated loft for a two-month period and then crushed, inoculated and fermented slowly and aged for a 5 year period in small, old oak barrels.	50% Trebbiano 50% Malvasia	275 cases

**For information, call: Paolo Boselli - Tel (718) 263-4094 - Fax (718) 263-4409 - June 17, 2008**